

# WINE

## SPARKLING

**Cantina Montelliana Extra Dry  
Prosecco Treviso DOC** 14

*Veneto, Italy*

**Ernest Rapeneau Brut** 22

*Champagne, France*

## WHITE

**B&G Chardonnay Reserve** 12

*Languedoc, France*

**Zaccagnini 'Tralcetto' Pinot Grigio  
Terre di Chieti IGT** 14

*Abruzzo, Italy*

**La Vierge Original Sin  
Sauvignon Blanc** 16

*Walker Bay, South Africa*

## ROSÉ

**Cantina di Soave 'Le Poesie'  
Pinot Grigio DOC** 14

*Veneto, Italy*

**Clarendelle Rosé by Haut Brion** 19

*Bordeaux, France*

## RED

**Carnivor Cabernet Sauvignon** 14

*California, USA*

**Stoneburn Pinot Noir** 14

*Marlborough, New Zealand*

**Antinori Santa Cristina IGT** 14

*Toscana, Italy*

**Clarendelle by Haut Brion** 19

*Bordeaux, France*

## DESSERT

**Château Suduiraut  
Lions De Suduiraut** 40/200

*Sauternes, France*

**Niepoort Ruby Dum Port** 18/90

*Portugal*

Bottle list available upon request



# Todis

An Indian Ocean tropical specialty beverage made by collecting fresh coconut sap from local palm trees

Opening Hours: 10:00 - 00:00  
Food Served: 11:00 - 23:00

## FROZEN

<b>Mango Margarita</b>	14
<i>tequila, triple sec, mango, lemon, sugar</i>	
<b>Frosé</b>	14
<i>rosé wine, vodka, peach, strawberry, lemon</i>	

## COCKTAILS

<b>Moscow Mule</b>	12
<i>vodka, lime, ginger beer</i>	
<b>Mai Tai</b>	16
<i>rum, orange curacao, almond, pineapple, lime</i>	
<b>American Psycho</b>	16
<i>gin, tonic, cucumber, green apple</i>	
<b>Tamarind Margarita</b>	18
<i>tequila, agave, tamarind, lemon, cointreau</i>	
<b>Mojito</b>	14
<i>light rum, lime, brown sugar, mint</i>	
<b>Pledge of Midori</b>	22
<i>gin, midori, cucumber matcha, lime, egg white</i>	
<b>Perk Me Up</b>	18
<i>vodka, pineapple &amp; banana, espresso, nutmeg</i>	
<b>Whiskey Sour</b>	12
<i>bourbon, egg white, lime, sugar</i>	
<b>Grounded</b>	16
<i>todi, gin, martini dry, lime, sugar</i>	
<b>Raa Rangalhu</b>	16
<i>arrack, gold rum, coconut milk, chili flakes, lime, pineapple</i>	

Classic cocktails available on request

## BEERS

<b>Carlsberg</b>	8
<b>Lion Lager</b>	8
<b>Lion Stout</b>	10
<b>Stella Artois</b>	12
<b>Sapporo Rice Lager</b>	12

## BEERS

<b>Corona</b>	12
<b>Hoegaarden White</b>	12
<b>Erdinger Weiss 500ml</b>	18
<b>Erdinger Alcohol Free</b>	15

## BAR SNACKS

<b>Banana Flower &amp; Roasted Pulled Chicken Salad</b>	22
<i>coconut milk, shallots, ginger, peanuts, chili</i>	
<b>Smoked Mozzarella Sticks <sup>V</sup></b>	24
<i>marinara sauce</i>	
<b>Sticky Chicken Wings</b>	24
<i>tamarind fish caramel, black pepper, chili, cooling cucumber</i>	
<b>Nachos <sup>V</sup></b>	22
<i>guacamole, cheddar cheese, tomatillo salsa, pickled jalapeño, sour cream</i>	
<b>Huruvalhi Cheeseburger</b>	24
<i>4 oz Wagyu patty on brioche, cheddar, pickles, lettuce, hand-cut fries</i>	
<b>Fried Chicken Sandwich</b>	23
<i>toasted brioche bun, chili jam, pickles, hand-cut fries</i>	
<b>Fries or Sweet Potato Fries <sup>VG</sup></b>	12
<i>homemade ketchup, mayo, black garlic BBQ sauce</i>	

## DESSERTS

<b>Maldivian Frozen Banana Brownie</b>	12
<i>milk chocolate brownie, pistachio nuts</i>	
<b>Chocolate Chip Ice Cream Sandwich</b>	12
<i>coconut cream, rum marshmallow swirl, sea salt chocolate chip cookies</i>	
<b>Mudslide</b>	14
<i>vodka, kahlua, baileys, vanilla ice cream</i>	

VG = Vegan, V = Vegetarian

Prices in USD, included service charge & GST

Menu & prices are subject to change